

Epicure 3

Young chefs use flair to win their spurs



A la Carte

By RITA ERLICH

HATS off — or perhaps it should be on — to the apprentice chefs at the Regent Hotel. Four of them, headed by a chef de partie, have won the first Daryl Cox Memorial Trophy in a new competition organised by some of the leading people in the hotel industry.

The competition was the first Melbourne Residential Hotel Apprentice Chef Culinary Competition, which has the laudable aim of promoting culinary excellence through training.

It is sponsored by the residential division of the Australian Hotels Association of Victoria, of which the late Daryl Cox was the executive officer. There were 11 teams competing, and they came from 11 hotels, including the Royal Automobile Club of Victoria, with The Victoria and the Sheraton providing a combined team.

The competition tested all their skills. It culminated in cooking. Last week, each of the teams had three hours (including half an hour's preparation with the coach) to prepare two courses for six people at William Angliss College.

But it all began earlier. The teams had to submit recipes, created from a basic list of ingredients. They also had to submit a list of additional ingredients required, and a requisition for the equipment needed. They were judged on everything — on menu preparation, recipes and requisitions; on competitiveness, preparation and timing; on the mise-en-place and the orderliness of their working places; on serving and presentation; on the taste of their dishes and their originality.

There were five judges for the first competition, four of whom were chefs and one of whom was a wine and food writer. Jill Rivers was the writer, and the chefs were Josef Fiederling from the Parkroyal on St Kilda Road, Manfred Lippold from the Windsor, John Miller from William Angliss College, and Erwin Weisseneder from Menzies at Rialto.

They said all the teams performed well, and that the competition was close. The Regent team, made up of Sharon Walsh, Philip Eckert, Nicholas Wyman and Robert Willis, with Meredith Hosking as coach, was awarded 82 points by the judges. The team from the Windsor came second, and the team from the Menzies at the Rialto came third.

Hotels are a growth industry, and the organising committee recognised that

major hotels offer thorough training for apprentice chefs. The volume of business, the variety of functions catered for, and the number of dining outlets offer apprentices the chance to train in a number of specialist areas. The competition offered 44 apprentices a chance to test their training in a practical way. The organisers also hope that the competition will reflect on the hotels themselves.

The First Melbourne Hotels Residential Apprentice Chef Culinary Competition

sponsored by

The Residential Division
of the
Australian Hotels Association
of
Victoria



Monday, September 1
1986

William Angliss College

*To Promote Culinary
Excellence through Training*

Budding chefs put their best spatulas forward



From left, Robert Willis, Philip Eckert, Meredith Hosking (team coach), Sharon Walsh and Nicholas Wyman ... cooking up a winner. Picture: LEIGH HENNINGHAM

Apprentice chefs cooked up a storm this week in the big bake-off at the William Angliss College.

Spatulas at the ready, 11 teams of four apprentices did battle for the inaugural Daryl Cox Memorial Trophy.

And the winner of the first Melbourne Residential Hotels Apprentice Chef Culinary Competition was the Regent Hotel.

If you think the competition title is a mouthful you should have seen some of the entries offered by the contestants.

The winning team of Sharon Walsh,

By BRIAN ADAMS

20, Robert Willis, 22, Nicholas Wyman and Philip Eckert, both 18, and coached by Chef Meredith Hosking, swayed the judges with the delights of a Chicken Mosaic and Pumpkin Pudding with orange sauce.

Second place in the competition went to the Windsor Hotel and third place went to the Menzies at Rialto.

The trophy was named after the

former chief executive of the Australian Hotels Association who died last year.

A spokesman for the Regent, Mr Graeme Burleigh, said the competition was started to encourage competition among the apprentice chefs in the hotel business.

Pushed for a comment Mr Burleigh said the meal the champion apprentices whipped up was "quite nice really".

The Regent will hold the cup until competition begins again next year.

Revelation

... the giving of, or a disclosure of good or new news.

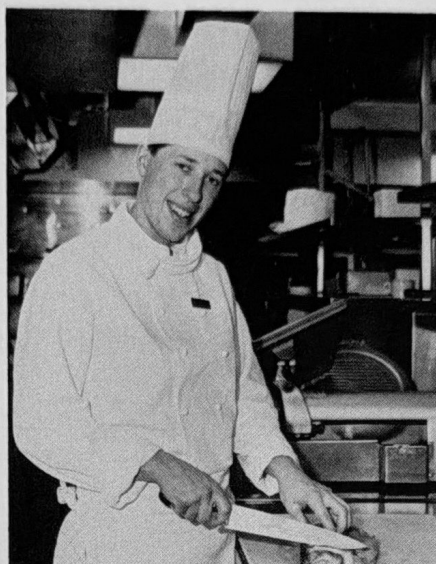
NICHOLAS — Apprentice of the Year

The Regent of Melbourne is pleased to announce that Nicholas Wyman has been awarded Apprentice Chef of the Year by The Catering Institute of Australia.

This award is the culmination of a very successful period for Nicholas. He was Captain of Australia's gold medal winning Culinary Olympics team and is also Victorian Apprentice Chef of the Year.

Among his other awards during 1989 are The Daryl Cox Memorial Trophy awarded by the Australian Hotels Association and Apprentice of the Year (third year) awarded by the Australasian Guild of Professional Cooks.

Under the instruction of The Regent's Executive Chef, Dietmar Sawyere, Nicholas continues his rapid and successful career at The Regent of Melbourne.



“SOCIALLY YOURS”

On behalf of the Social Club Committee we would like to welcome our readers to the second edition of Socially Yours. Over the next few months there promises to be action a plenty with the first Annual Regent Melbourne Invitational Tennis Tournament on the 12th November, so if you think you may be a budding McEnroe, Navratilova or even if you are a hack—sign up for a great days fun. Contact Maurice Clarke on ext. 2021 or Brikitta on ext. 2054.

If that's not enough, then dive into that dark cupboard and clear the cob webs, brasso your putter, and polish your balls, its time to go driving, chipping and putting—you guessed it golf and what a day of golf it will be. The annual Regent Golf Classis is here again.

This years classic will be played at the Westgate Golf Club on Saturday 18th November, 1989. Tee off time is 12.00 - noon. Once again there will be prizes for 1st, 2nd, longest drive and nearest to the pin.

When you have worn yourself out after the game relax in the clubhouse with a few drinks and barbecue for more details contact Walter Rylance in Engineering on ext. 2020.

Other coming attractions are the Annual Regent Ball details to be announced.

Don't forget your Village Theatre Tickets for only \$4.00—see Martin ext. 2065.

Don't forget we are all working for you, so come along and show your support, any suggestions welcome.

Once again thank you all for your support.

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Rudolf Greiner named President of Regent International Hotels

Hong Kong, Monday, 4th September, 1989—Rudolf Greiner has been named President and Chief Operating Officer of Regent International Hotels according to Robert H. Burns, Chairman of the Board.

In making the announcement Mr. Burns said,—“As Regent enters a major expansion phase, we recognise the need to bring exceptional talent into the corporate level. Mr. Greiner will assume the presidency of the company effective 1st November, 1989 and will have responsibility for the operations of the 11 deluxe Regent properties around the world.”

Mr. Burns will assume the title of Chairman of the Board and Chief Executive Officer. “Mr. Greiner will be joining me on the Board of Directors of the company and my role will allow me to spend more time in the development area, especially in South East Asia and Europe where we are undergoing particular expansion.”

Mr. Greiner said, “As President of Regent International Hotels I look forward to continuing and improving the operations of our hotels, bringing them to even higher standards of excellence.”

Mr. Greiner joined Regent Inter-

national Hotels in 1979 as General Manager of the company's flagship property, The Regent Hong Kong. During his tenure as General Manager, the hotel has been consistently rated as one of the world's top hotels. The property has experienced the highest levels of occupancy and average rate. Prior to joining the company, Mr. Greiner held a number of senior executive positions with the Hilton International organisation. he received his training at some of Europe's elite hotels.

Mr. Greiner will be based in corporate headquarters in Hong Kong. He is married with two children.

Mr. Greiner will remain on the Board of The Regent Hong Kong and in his new capacity will have the continued responsibility for the overall operation of the Hotel. His replacement at The Regent Hong Kong will be announced shortly.

Regent International operates hotels in Hong Kong, Bangkok, Singapore, Kuala Lumpur, Sydney, Melbourne, Auckland, Fiji, Beverly Hills, New York and Chicago and has hotels in the final development stage in Taipei, Jakarta, Milan, New York and Hawaii.

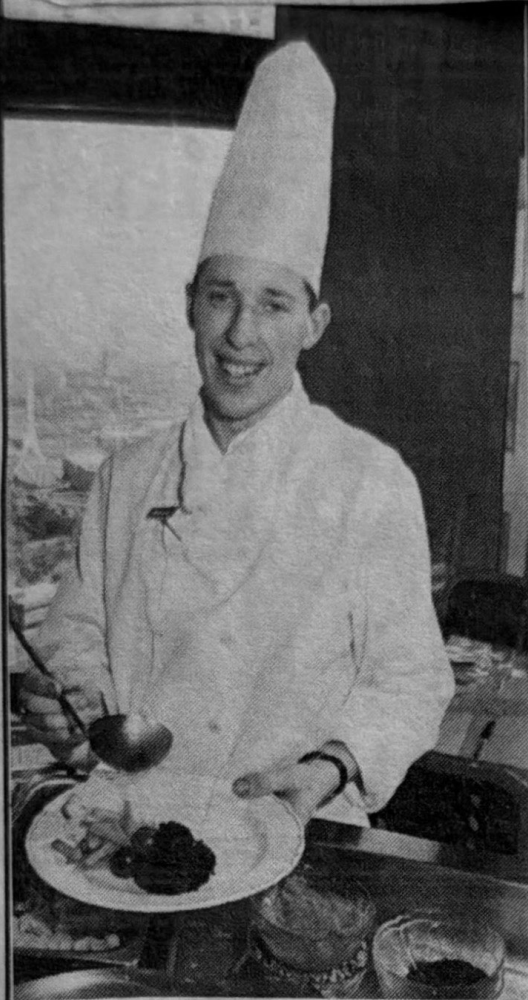
Hyatt tops

The Hyatt Hotel last night was named top Victorian tourist hotel for 1987-88 by the Australian Hotels Association.

About 320 hoteliers wined and dined at the Hyatt on Collins for the presentation of the inaugural industry awards, and a gala ball.

Other award winners were: Albert Park Hotel (best food service bistro); Rifle Brigade Hotel, Bendigo (top Victorian country-tourist hotel); Marine Hotel, Brighton (best bistro hotel redevelopment); Mr Nicholas Wyman, 20, Regent Hotel (trainee/apprentice of the year), and Bruce McLean, 24, Regent Hotel (employee).





PRIZE-winning apprentice chef Nicholas Wyman cooking up another culinary delight at the Regent Hotel.

Culinary skills to be proud of

FORMER Ivanhoe Grammar School student, Nicholas Wyman, 19, is taking the Melbourne culinary scene by storm.

Nicholas, a second year apprentice chef at the Regent Hotel, is doing his employers proud with a string of first prizes in a number of prestigious catering competitions.

Only last week, Nicholas, with a team of three other apprentice chefs from the Regent, won the Daryl Cox Memorial Trophy.

This adds to his impressive list of firsts:

- The gold medal in the apprentice section of Foodservice '87.
- The Len Collins Perpetual Trophy for the most outstanding entry (open to both apprentices and professionals).
- The Daryl Cox Memorial Trophy 1986.

For the 1987 Daryl Cox Trophy, Nicholas and his team prepared six serves of each of the following dishes:

- Warm celery and leek salad with a macadamia nut dressing.

- Potato terrine with a pan fried chicken breast, beetroot batons and a jus.

- Pear pudding with a rhubarb compote, gratinated with Italian meringue.

They were given one-and-a-half hours to complete the task, which was overseen by a five-member judging panel.

Apprentices enter these competitions in their own time.

Quite often hours of practice are involved, with sessions running late into the night so that all the team members who work different shifts can attend.

The human resources manager at the Regent, Mr Graham Burleight, said 48 apprentices from the major hotels around Melbourne competed for the trophy.

He said he was "very pleased with the winning team".



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People

- Two new faces at The Regent Melbourne:



Susan Dunstan

Susan Dunstan was recently appointed to the position of Sales Manager.

Susan joined the hotel in July 1986 and previously spent four years working with Centralian Coach Holidays.



Sean Morris

Sean Morris has been appointed Food & Beverage Manager.

Sean trained with the Savoy Hotel Company working at Claridges and the Connaught Hotels in London, and then the Metropole in Beau Lieu Sur Mer in France.

Subsequent appointments were with the Athenaeum and the Park Lane Hotels in management positions.

- and congratulations to Nicholas Wyman of The Regent, Melbourne who has been awarded Apprentice Chef of the Year by the Catering Institute of Australia.

This follows other Awards & Distinctions:

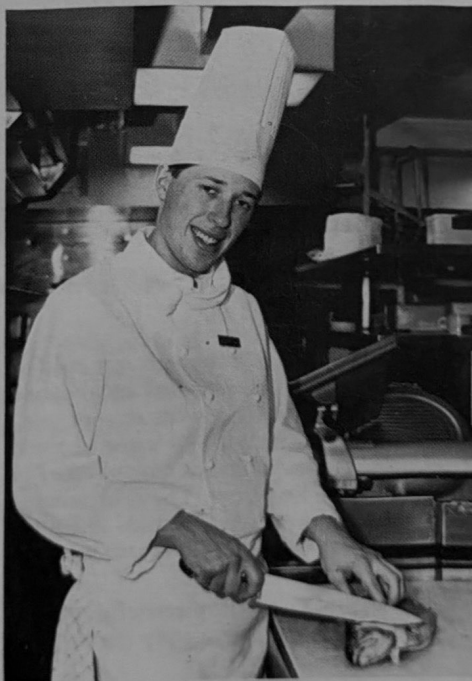
1988 — Hotel Industry Trainee/Apprentice of the Year

1989 — Victorian Apprentice Chef of the Year

— Captain, Australia's Gold Medal Winning Culinary Olympics Team

— Apprentice of the Year (Third Year) awarded by the Australasian Professional Cooks.

— Team Manager 1989, Daryl Cox Trophy Culinary Competition.



Nicholas Wyman

Victorian Education Programme Funds New, Innovative Programmes

Four new courses in reception, customer relations and staff training skills will begin in October/November 1989 as part of a pilot project funded by the Victorian Education Foundation.

Two separate staff training programmes are being delivered to address two levels of trainers needs. TRAIN THE TRAINER for experienced travel or hospitality trainers is being designed and developed by William Angliss College.

The other training course TRAIN TO GAIN, is for, hands-on managers and supervisors who's jobs include staff training. TRAIN TO GAIN is developed

CULINARY



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The Competitors - Pre-Contest Details - Still a long way to go.



Above: The Judges -
Together for a briefing.
Left to right: David Payne,
John Pollard, Brendan Hill,
Nigel Engel (Organizer),
Michael Miller, Inge Walters,
Gerry De Groot

Right:
Claudio Magris giving some advice
to David Payne and Brendan Hill.



1989 CROWN WHITE/A.G.P.C. LTD. VICTORIAN APPRENTICE OF THE YEAR COMPETITION

YEAR 3	BRONZE	Tonya Manning (Stephanie's - W.A.C.)
	SILVER	Mark Davey (Art Centre - Frankston)
	GOLD	Nicholas Wyman (Regent of Melbourne - W.A.C.)
YEAR 2	BRONZE	Andre Raos (Hyatt - W.A.C.)
	SILVER	Travis Bourne (Jaque Raymond - W.A.C.)
	GOLD	Conrad Forrer (L'Oursin Restaurant - Box Hill)
YEAR 1	BRONZE	Marie Ryan (Govt. House - W.A.C.)
	SILVER	Dimy Apostolou (Maxim's - Broadmeadows)
	GOLD	Annalis Parasluk (Regent of Melbourne - W.A.C.)

OVERALL WINNER and VICTORIAN APPRENTICE OF THE YEAR
NICHOLAS WYMAN



- A Competitor's Concentration -
Adrian Richardson from the Victorian Art Centre



Top:
The day's work is behind them -
Judges and Competitors
view their handiwork.



Left:
Nigel Engel, the organizer,
thanking all involved at the
Cocktail Party at the
Ambassador Hotel.